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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant: Guess, William Younger
Title: Coaxially Combined Meat Roast With Steaks or Chops Cut
From Same
Filed: September 26, 2001
Appl. No: 09/964,000
Examiner: Becker, Drew E
GAU: 1761

Hon. Commissioner of Patents and Trademarks
P.O. Box 1450
Alexandria, VA 22313-1450

Sir,

I, William Younger Guess, declare that:

1. My residence is 1144 Parlange, Baton Rouge, La. 70806
2. I am the sole inventor of the claimed subject matter in the above-identified patent application.
3. I am the owner of Rentabutcher.com meat cutting service and mail order supply.

Rentabutcher provides on site butcher service to individuals and business in the greater Baton Rouge area. Rentabutcher also sells via the mail, frozen and sometimes chilled meat products. Those products are described and claimed in the above application. These meat products have been met with strong customer approval. The following trademarks are used in conjunction with various products:

Texas Sushi, The Lubbock Roll, The Smuggling Butcher's Loin of Lamb, The Bull's Eye Steak, The "Round" T Bone Steak.

I had the occasion in or about February 2003 to call on Mr. Kyle Beck of Ready Portion Meat Company, 1546 Choctaw Drive, Baton Rouge, La. 70805. Ready Portion is a local wholesale meat packer. Mr Beck is, I believe, the owner of Ready Portion. I showed Mr. Beck a photo of my Round T Bone Steak and then described the process by which the meat item was constructed. Mr. Beck seemed quite amazed. The photo in question is the top photo filed with petition and fee as a color photo page with the above application. Mr. Beck immediately asked me to follow him to one of the meat cutting areas of the plant. He said we were going to see an individual with over 19 years experience as a butcher. Upon arriving at the location of the 19 year meat cutter, Mr. Beck produced the photo and asked the cutter "What's this?" The butcher stopped, studied the photo, looked up and then said "It looks like something wrapped around a filet". Mr. Beck responded "No. It's a denuded strip loin, with an incision down the middle and then he inserts a frozen filet down the middle". The response was, I believe: "Well I'll be damned." At the time I had never heard the word's denuded nor strip loin. I have come to the understanding that denuded refers to meat which has been removed from the bones with all surface connective tissues removed. Strip loin in the art describes the top loin from which the term New York strip steak comes.

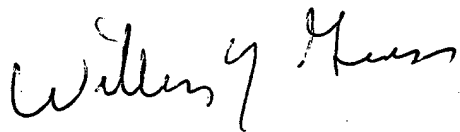
Then Mr. Beck said we would now go to another meat cutter with 24 years experience as a meat cutter, who had been a chef in New Orleans prior to that. This gentleman when presented with the same photo and question responded: "It looks like some sort of mock-tender". A mock-tenderloin I have come to understand is a portion of the chuck in which a naturally occurring cylindrical muscle is encased within the chuck portion of a beef cattle carcass.

Attached are pages taken from above mentioned web site www.rentabutcher.com.

DECLARATION

I hereby declare further that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true: and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code and that such willful false statements may jeopardize the validity of the application issuing thereon.

William Y. Guess

A handwritten signature in black ink, appearing to read "William Y. Guess". The signature is written in a cursive, flowing style.

May, 26 2004

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Rentabutcher.com

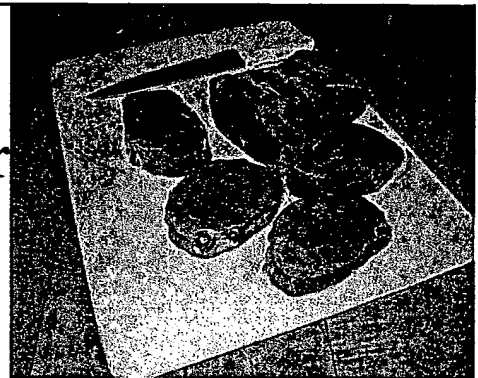
1-877-9261556

Baton Rouge, La

Artisan Meat Cutting at your location

SITE MAP...

Rentabutcher
for your
Location
Patent
pending
entre's



Our patent pending specialty
Texas Sushi™ from a Smuggli
Butcher's Loin of Beef™

rentabutcher.com

Site Map

Have a look at our patent pending center of the plate specialties: here's the Bull's Eye Steak. The world's only Round T Bone. Here we have the tenderloin surrounded by the New York Strip!!!!

T Bone



and see more

[Click here to read](#)

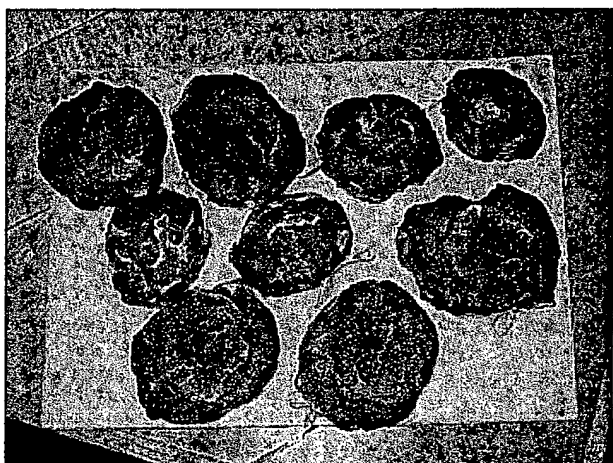
rentabutcher.com

artisan meat cutters...

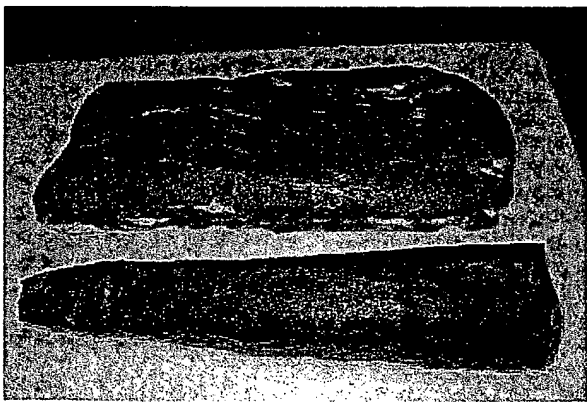
Call Toll Free for mail order: 1-877-926-1556

Or in the great Baton Rouge area or New Orleans
call 225-926-1556 prices will vary according to
market prices.

Our patent pending specialties:



A nice cutting board of Bull's Eye Steaks Kobe Sushi TM!

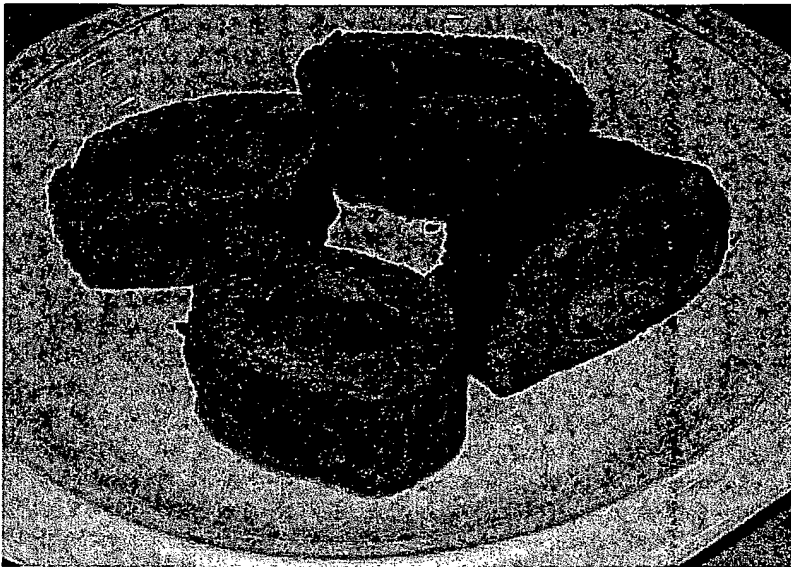


Here's a Texas Sushi TM "Lubbock Roll" TM in the making. Bare naked top loin with a nori covered tenderloin.



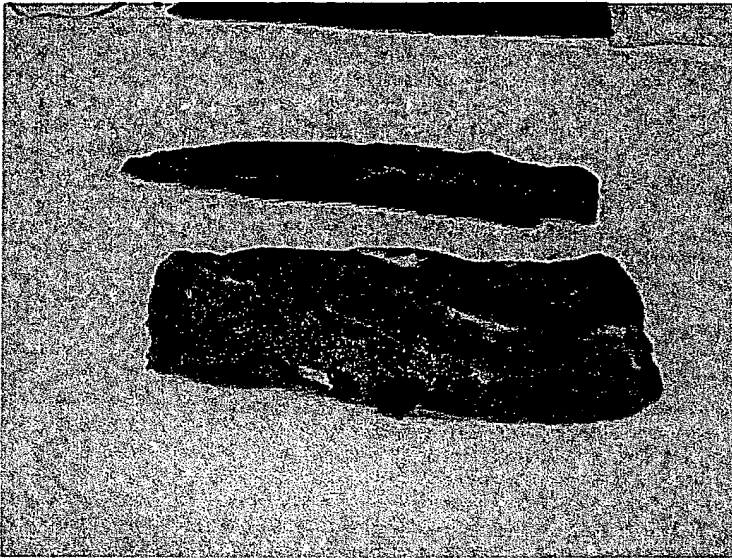
And here you have it tied up to keep it nice and round: Texas Sushi Bull's Eye Steak TM patent pending: U.S., U.K., France and Canada

Got Lamb? here's some smugglin'

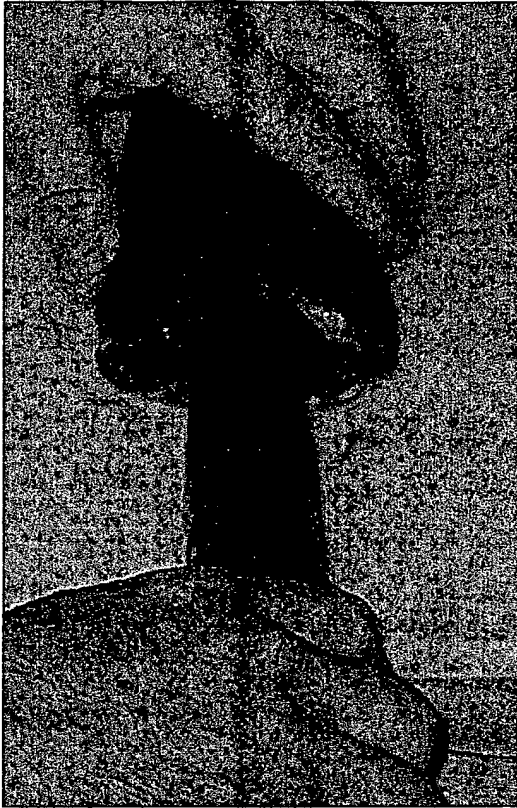




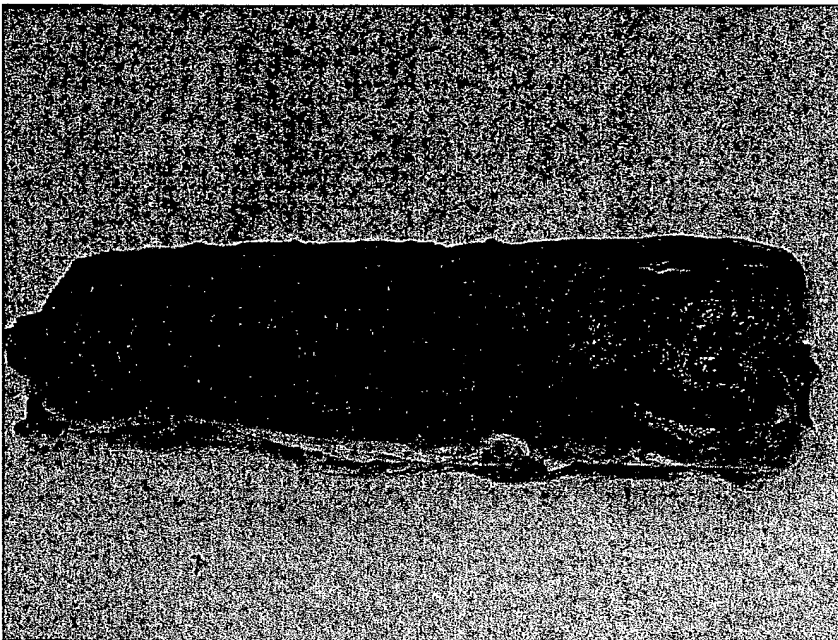
Here's the lamb loin and butter tender tenderloin mighty good but wait there's more!



Add a collar wrap and we're ready to smuggle



Inserting the wrapped tenderloin into the top loin, we're smugglin' now.



Smuggler's Loin of Lamb TM Patent Pending

Ready to cook



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1-877-926-1556 or in Baton Rouge
225-927-1556